



2008
Colorado State Fair
“Dueling Cooks” Challenge



Roasted Peaches and Fresh Cantaloupe with Honey Glaze

Chef Charles Sinden and Krista Pearman

First Place

4 Colorado Peaches, sliced
1/2 Rocky Ford Cantaloupe, sliced
1/2 cup Honey
1/2 tsp. Nutmeg
1/2 cup Heavy Cream

Toss sliced peaches in honey and nutmeg then roast in 400° oven for 15 minutes. Sliced cantaloupe into 1/4” slices. Whip cream until soft peaks form. When plating, layer cantaloupe first then peaches. Dollop with whipped cream and sprinkle with nutmeg. Drizzle remaining honey/nutmeg sauce on plates.

